



Holland America Line

A Signature of Excellence



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WINE
Packages

WINE PACKAGES

Wine is both fun and romantic. When you add in the charm of the sea, you are certain to enjoy the experience! Our wine packages allow you to simplify your cruise vacation while enjoying fine wines from around the world with award-winning cuisine.

Holland America Line's Navigator and Admiral choices enable you to purchase a pre-determined number of wines from our special selection while saving up to 25% off normal wine list pricing.

Our professional team is on hand to assist you with your wine selection. Our packages are designed to let you navigate through a multitude of our wines at an affordable price. They are available on board each ship the day of arrival and throughout the cruise.



HERE IS HOW THE WINE PACKAGES WORK:

- Let your Wine Attendant or the Cellar Master know which wine package interests you; the "Navigator's Choice" or the more premium, "Admiral's Choice."
- At the end of your meal, simply advise your Wine Attendant of your choice from the package for the following evening's meal.
- Any unopened bottles of wine may be taken with you to be enjoyed at home.
- Holland America Line's onboard value booklet and Mariner Loyalty Discount, can be used in conjunction with the packages.

Please order your package at the Wine Desk (Refer to your *Today On Location* for hours), or with your Wine Attendant or Cellar Master in the Main Dining Room.

NAVIGATOR'S CHOICE

WHITE WINE

Piedra Negra Torrontes, Argentina

Flavors of white flowers and peaches with a pleasant finish

Danzante Pinot Grigio, Italy

Tropical fruit such as banana and papaya with crisp acidity and an excellent finish

Caliterra Chardonnay, Chile

Vivacious flavor and aroma has luscious tropical notes like guava and banana

Dreaming Tree Chardonnay, California

Tropical aromas of pineapple, citrusy lemon and crème brûlée

Greystone Sauvignon Blanc, California

Bright acidity matched with flavors of Meyer lemon and a hint of white peach

Danzante Moscato, Italy

Beautiful notes of pear and peach with a hint of sage and lime

RED WINE

Puerto Viejo Carménère, Chile

Intense strawberry and raspberry nose with a hint of cacao

Frescobaldi Remole, Italy

Cabernet and sangiovese blend with great aromatic complexity and full-fruited flavors

Chateau des Trois Tours Bordeaux, France

Ripe red fruit, violets, spice and slightly smoky notes

Deakin Estate Shiraz, Australia

Rich berry fruit with oak notes of malt, almond and mocha

Los Riscos Merlot, Chile

Intense nose of raspberry, candied fruit, spices and toasting

Tapeña Tempranillo, Spain

Juicy red fruit flavors with a touch of chocolate

Deakin Estate Pinot Noir, Australia

Black cherry, raspberry, and blueberry with a generous finish

Toro de Piedra Cabernet Sauvignon, Chile

Ripe, vibrant fruit, full body and smooth tannins

ADMIRAL'S CHOICE

WHITE WINE

Tangley Oaks Chardonnay, California

Notes of vanilla come through the mouthfeel, layered with honey and orange peel

Grace Lane Riesling, Washington

Bright aromas of green apple and white peach with fresh, long finish

Estancia Pinot Grigio, California

Lively flavors of white peach and Asian pear with hints of lemon zest on the finish

Nobilo Sauvignon Blanc, New Zealand

Pineapple and grapefruit linger on palate with a full and zesty finish

Franciscan "Equilibrium" White Blend, California

Nectarine and stone fruits give the wine a fruit-forward flavor finishing with floral and citrus notes

Domaine Les Salices Chardonnay, France

Lightly oaked Chardonnay with hints of honey and apple

Hayman & Hill Chardonnay, California

Rich yet refreshingly crisp, with flavors of honeydew melon and Bosc pear

RED WINE

Spellbound Cabernet Sauvignon, California

Lush texture and bold dark fruit flavors with a slight hint of oak and spice

Wente "Sandstone" Merlot, California

Flavors of black cherry, blackberry and plum with hints of toasted oak

Estancia Pinot Noir, California

Layers of Bing cherries, rose hips and lavender herbs

Frescobaldi Castiglioni Chianti, Italy

Black cherry with nuances of dried plum and spicy, sage-like herbs

Decero Cabernet Sauvignon, Argentina

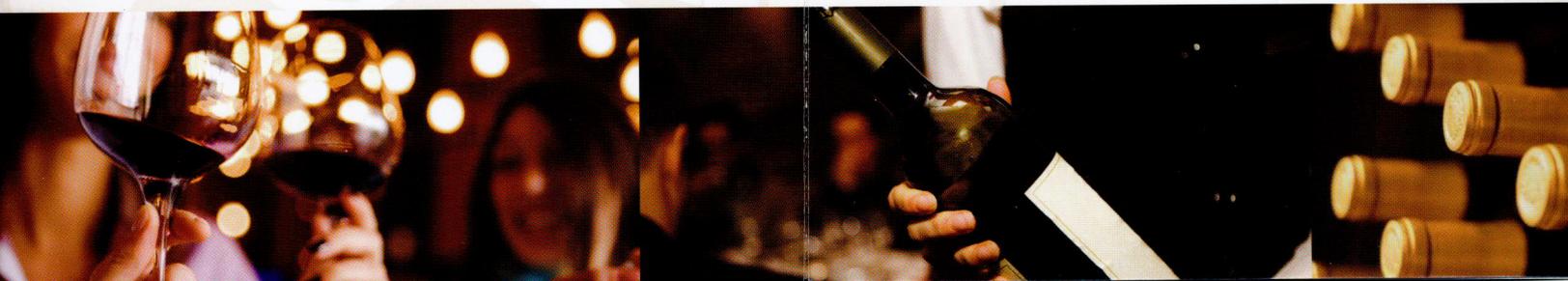
Cherry and spice aromatics with elegant structure

Cuarto Dominio Lote 44 Malbec, Argentina

Rich body with black cherry and currant flavors

Wente "Beyer Ranch" Zinfandel, California

True to the Zinfandel character of dark blueberry and licorice



WINERY HELPFUL NOTES



Deakin Estate

Focus on producing high quality wines while being sustainable



Franciscan Estate

Located in the heart of Napa Valley, Franciscan Estate is one of California's most loved and respected wineries



Caliterra

Chardonnay is a Wine & Spirits "Best Buy"



Danzante

The Pinot Grigio is a Wine Enthusiast "Recommended Best Buy"



Cuarto Dominio

Wines of distinction, quality and authenticity in the high elevation vineyards of the Uco



Puerto Viejo

These are exceptional Reserve quality wines at an excellent value



Estancia

#2 Ultra Premium California Pinot Grigio



Tangley Oaks

Carefully selected grape varietals, producing exceptional quality wine from Sonoma Coast



Marchesi de Frescobaldi

Their wines are consistently listed in Wine Spectator's "Top 100 Wines of the Year"



Piedra Negra

Owned and produced by a 5th generation Bordeaux family. Torrontes is Argentina's signature white grape



Chateau des Trois Tours

A beautiful Bordeaux wine estate with a fascinating history dating back to the 1500's



Los Riscos

Los Riscos Wines are a tribute to the steep rocks that they are named, which, creates a unique micro-climate for the vineyards



Tapeña

Vibrant wines as colorful as Spain. Meant to be enjoyed with great food and friends



Domaine Les Salices

The inspiration of these wines are fruit-focused, aromatic and fresh

WINERY HELPFUL NOTES



Wente

Founded 130 years ago, Wente Vineyards is the country's oldest, continuously operated family-owned winery



Greystone Cellars

Partnership between Culinary Institute of America and Markham Vineyards in Napa, California



Hayman & Hill

Premier appellation-designated wines, resulting in varietal delivering the best of their regions



Nobilo

Nobilo is the #1 New Zealand winery brand



Spellbound

Relaxed enough to enjoy every day, yet special enough to celebrate milestone occasions



Grace Lane

Comes from the beautiful Yakima Valley in Washington State which is known for its refreshing, crisp rieslings



Dreaming Tree

An exciting collaboration between two artists: acclaimed winemaker Steve Reeder and Dave Matthews



Decero

Single-vineyard wines true to their origin



Toro de Piedra

A gran reserve range of wines with great intensity, fruit and complexity

PACKAGE

CHOICES

NAVIGATOR'S CHOICE

- 3 bottles \$89.00
- 5 bottles \$149.00
- 7 bottles \$199.00

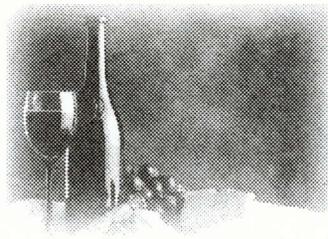
ADMIRAL'S CHOICE

- 3 bottles \$119.00
- 5 bottles \$199.00
- 7 bottles \$269.00

A 15% service charge will automatically be added to your beverage purchases.



Additional Mariner Loyalty discounts apply. Please ask your Wine Attendant for details.



Beverage Events

Wine Seminar Series

Q&A With our Cellar Master

Complimentary

November 07th ~ 2:00pm ~ Culinary Art Center, 7

Join us for this unique and informative event where your Cellar Master Miguel will be answering questions about our range of wines available onboard. He'll be focusing on his favorite value wines, with some great tips on how to get the best wines for your money. He has also selected a special range of wines to be featured in this presentation only. Miguel promises an informative yet entertaining presentation about our wonderful selection of wines.

Learn the Art of Tasting Wine in 30 Minutes

Complimentary

November 10th ~ 2:00pm ~ Culinary Arts Center, 7

Your Cellar Master Miguel possesses a keen ability and passion that keeps him in constant pursuit of the ultimate wine experience. Join him as he shares his simple and fun techniques for tasting and appreciating wine.

Champagne & Sparkling Wines

Complimentary

December 03rd ~ 2:00pm ~ Culinary Art Center, 7

From its invention, champagne has held a mysterious allure and elegance and this is your opportunity to hear about the history, styles and tastes of sparkling wines from around the world. This discussion with Cellar Master Miguel will cover everything from champagne to Prosecco and you will taste and discuss a selected wine.

Sip & Savor...

Join your Cellar Master Miguel and Culinary Arts Center Host Amanda for the Chef's special appetizer of the day and Miguel's wine selection. Meet your fellow guests for a casual pre-dinner treat and learn a little about the wonders of food and wine pairing. Happening nearly every night at 5:00pm, please check your daily program for dates this cruise!

Cocktail & Mixology Classes \$12.50pp

Join the Maasdam's Master Bartenders for these exciting cocktail classes as they explore the world of Mixology. Take home their secrets and impress your friends & family with your new professional bar skills!

1. **Sangria Mixology**
November 2nd ~ 3:00pm ~ The MIX bar, 8
2. **Mojito Mixology**
November 7th ~ 3:00pm ~ The MIX bar, 8
3. **Tropical Specialties Mixology**
November 10th ~ 3:00pm ~ The MIX bar, 8

Cellar Master Dinner

Sunday, November 09th, Saturday December 06th 2014, Pinnacle Grill, 8

Experience the perfect marriage of Food & Wine. Explore the subtleties and nuances of this romance as Cellar Master Miguel immerses you in a unique experience. Our Pinnacle Grill Chef will prepare unique dishes that are perfectly paired with the chosen wines.

Seating is limited so please reserve space quickly as availability for this special event will not last long. Your Wine Attendant or bar staff can assist with your reservation.



Beverage Events



Evening Port & Chocolate ~ \$29.00pp

December 2nd ~ 9:00pm ~ Hudson Room, 7

What better way to finish the evening than with some fine Port, rich chocolate and delicious cheese? Your Cellar Master Miguel will guide you through the different styles of Port, a history of the region and explain how this traditional Portuguese delight is made. You will also sample the beautiful and mouthwatering Spanish Coffee Add to this some of Chef's specially selected chocolates and a little cheese, and you'll have a wonderful evening to remember.

Champagne & Sparkling Wine Seminar

Complimentary

December 03rd ~ 2:00pm ~ Culinary Art Center, 7

From its invention, champagne has held a mysterious allure and elegance and this is your opportunity to hear about the history, styles and tastes of sparkling wines from around the world. Cellar Master Miguel will cover everything from champagne to Prosecco and you will taste and discuss a selected wine.

Sparkling Wine & Champagne Tasting

December 05th ~ At Sea ~ 2:00pm ~ Pinnacle Grill, 8 \$29pp

"Come quickly I believe I am tasting the stars" Dom Perignon

Nothing describes the romanticism of this beverage more – and Cellar Master Miguel is pleased to guide you through this world of effervescence. Learn the various methods and taste some of the Maasdam's delicious offerings.

Cocktail & Mixology Classes \$12.50pp

Join the Maasdam's Master Bartenders for these exciting cocktail classes as they explore the world of Mixology. Take home their secrets and impress your friends & family with your new professional bar skills!

1. **Non-Alcoholic Signature Cocktails**
December 5th ~ 3:00pm ~ The MIX Bar, 8
2. **Frozen Delights Mixology**
December 8th ~ 3:00pm ~ Lido Dome, 11
3. **Master Bartender Mixology**
December 10th ~ 3:00pm ~ The MIX Bar, 8

The Wonderful World of Whiskey \$15.00pp

December 2nd ~ At Sea ~ 2:00pm ~ The MIX Bar, 8

Single Malt & Blended Scotch, Bourbon, Irish & Canadian

Ever wondered about the differences between these ancient malted masterpieces? How they're made, and what special distillation techniques make them unique? Who first created these powerful yet elegant spirits, and what's the history behind them. Allow your Beverage Manager, Lisa, and MIX Bar specialists Roger and Jonathan to walk you through this fascinating tale of *Whisk(e)y Wonderment*, complete with a stunning slide show of the regions, stills and producers behind these brave barley beverages.

"Taste Sensations" Wine Experience

December 08th ~ At Sea ~ 2:00pm ~ Culinary Arts Center, 7
\$5.00pp

Discover the true meaning of Umami by joining Cellar Master Miguel as he navigates the world of taste sensations and discusses the delightful interaction between food and wine. Together we will explore different taste sensations on our palates and reveal the cause and effect of both elements together.

Seating is limited for these events. To reserve please inquire with your Wine Attendant or Bar Staff. Enjoy wine in the comfort of your stateroom from our extensive selection available on board; your beverage staff is always at your service



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